

Society..Clubs
MusicCoffee Flavors
Many Desserts
For Dinners

Coffee becomes a flavor for attractive appearing and fine tasting dessert dishes and when a diner likes coffee flavor he'll appreciate the same in other ways than in a beverage. Try one occasionally, they make excellent menu ideas.

For instance, there's coffee pie, a gelatine mixture that is a sort of chiffon filling for a baked shell.

COFFEE PIE

1 tablespoon granulated gelatine
1 cup strong coffee
1/2 cup sugar
1/4 teaspoon salt
3 egg yolks
3 egg whites, stiffly beaten
1 baked 9-inch pie shell
Soak gelatine in 2 tablespoons cold water. Add sugar, salt and egg yolks, mixing slightly. Bring remaining coffee to a boil; add gradually to gelatine-egg mixture, and stir until gelatine is dissolved. Chill. When slightly thickened, beat with rotary egg beater until light and foamy. Fold into egg whites. Turn into cold pie shell and chill until firm. Garnish with whipped cream, if desired.

Again gelatine and coffee combine in a dessert mixture in: **SPRING FANCY**

1 tablespoon gelatine
1/2 cup cold water
1/4 cup sugar
1 1/2 cups hot, freshly made coffee
1/2 teaspoon vanilla
1/2 cup heavy cream

Put gelatine in top of a double boiler; pour in cold water; let stand at room temperature 5 to 10 minutes; add sugar; stir over boiling water until gelatine and sugar have dissolved. Remove from stove; add hot coffee. Set top of double boiler in pan of very cold water until jelly is consistency of unbeaten egg white. With rotary egg beater, beat jelly until foamy and cream until stiff, fold into cream, pour into individual molds, which have been rinsed with cold water. To serve unmold, and garnish with whipped cream sprinkled with chopped candied orange peel.

Still on we go; marshmallows, coffee and heavy cream are the only ingredients in this dessert. When fruit juices are used the dessert is called a "delight" when coffee is the flavor it's:

COFFEE FLUFF

1/2 cup freshly made hot coffee
1/2 pound marshmallows
1/2 cup heavy cream
Cut the marshmallows in small pieces with wet scissors. Pour scalding hot coffee over them and let set. When firm add whipped cream and chill. Serves 4.

Pattern



By ANNE ADAMS
New gaiety—new ideas for the ever-popular packet-frock! Where else but in the clever Anne Adams patterns would you see such slimming flattery and subtlety of line and detail? You'll be dressed for every occasion, when you don this ensemble—for 'neath its trim jacket is the smartest, simplest frock of the season! Delicately bows accent its V-neckline while soft sleeves and a gored skirt sum up the rest of its chic. And making this frock is the most delightful "job" you ever undertook. Lovely in soft triple sheer!

Pattern 4731 is available in women's sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 dress and jacket takes 5 1/2 yards 39-inch fabric and 1/4 yard lace edging. Illustrated step-by-step sewing instructions included.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this Anne Adams pattern. Write plainly: SLEEK, NAME, ADDRESS and CITY, STATE, ZIP.

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Today's Menu

The salad makes the main dish in today's meal. Dessert is a feature.

Crab Louis
Macaroni and Cheese
Buttered Spinach
Rhubarb sauce with bananas on crumbled macaroons

Arrange fresh pickled crab meat on a salad plate that has been lined with finely shredded lettuce and chopped celery. Add thousand island dressing and garnish with hard cooked egg and paper-thin dill pickle slices. Chill.

Sardines Join Tomatoes
In Appetizer

Tomatoes are becoming a familiar sight at the dinner table, now that they are coming into the markets in quantities, and at a reasonable price. Here is an appetizer in which the tomatoes play an important part, they combine with tiny sardines to make a nice flavor.

TOMATO SARDINE APPETIZER

12 slices ripe tomato
1 can smoked Norwegian sardines
1/4 cup mayonnaise
Salt
Pepper
Cayenne
1 teaspoon lemon juice
Few drops Worcestershire sauce
1/4 teaspoon horseradish
Watercress
Stuffed olives
Peel, chill and thickly slice tomatoes. Mash sardines and combine with mayonnaise, seasonings and flavorings; chill. Pile on tomato slices, top each with mayonnaise and press slice of stuffed olive into mayonnaise. Garnish with cress.

Icebox Torte Makes
New Dessert

A new version of an old favorite is this recipe, and its said to be up to the minute in a mighty short time.

ICEBOX TORTE
1 cup whipping cream
8 marshmallows
1/2 cup chopped dates
1/2 cup chopped nuts
1/4 cup chopped maraschino cherries
1/2 cup honey
4 cups rice krispies

Whip cream. Cut marshmallows into small pieces and fold into whipped cream with dates, nuts and cherries. Add honey. Roll rice krispies into fine crumbs and add 1 cup of crumbs to mixture. Mix thoroughly. Line a loaf pan with waxed paper. Sprinkle part of extra crumbs in bottom and pour in mixture. Press down well and sprinkle with remaining crumbs. Chill for several hours. Unmold, cut into slices and serve with sweetened whipped cream. Garnish with a maraschino cherry or nutmeat. Serves 8.

Cocoanut Rice Pudding
On Menu

Good old rice pudding looks pretty modern when cocoanut appears as an addition.

COCONUT RICE PUDDING
4 tablespoons uncooked rice
4 cups milk
1/2 cup sugar
1/2 teaspoon salt
2 tablespoons butter
1/4 cup shredded cocoanut
Wash rice thoroughly; combine with milk, sugar, salt, and butter in greased baking dish. Bake in slow oven (325 degrees) 2 hours, stirring well every 30 minutes; add cocoanut and mix well; then continue baking 1/2 hour. If desired, sprinkle an additional 1/4 cup cocoanut over top and bake 1/2 hour longer, or until cocoanut is delicately browned. Serve hot or cold. Serves 6.

Pineapple Wedges Make
Fine Delicacy

A mighty elegant dish is served to your very best company at noontime. Slice some of those fresh pineapple we see in market now, into long wedges, so there's a slice of the top included for appearance. Carefully cut out the core, and sprinkle with powdered sugar.

Arrange the pineapple wedges on a dessert plate, or even beside the fruit or vegetable salad that makes the luncheon menu. The wedges are eaten with the fingers, and because the pineapples are sweet and good, they make wonderful refreshment.

Baptist Church's
Golden Jubilee
Will Be May 22

INDEPENDENCE—The First Baptist church of Independence is busily making arrangements for the commemoration of its 50th anniversary on May 22.

The church was organized in 1839 but the present building was not erected until 1888.

An all day program is being planned at which there will be addresses by men who have been in touch with the work of the local church as well as Baptist work throughout the state and by ministers from neighboring towns.

Reading of the history, roll call, and items of interest out of the past by charter members will be included in the program.

A covered hot dinner will be served at noon.

Perfect

"Filtration" makes the perfect brew in coffee.

THE SPA

Dash of Something
Adds Style, Gives
Color to Dish

What's a two-word name for something that makes an ordinary dish quite unique? Well, it is "pick up," a dash of paprika, a segment of grapefruit, a sprig of parsley, or any of a hundred little shoves that force the dish out into the limelight. Every dish needs a pick up, even a bowl of morning cereal awakens interest at early dawn, when a few nuts appear on top, or the dark brown of diced dates is glimpsed mixed in.

And pick ups are stimulants, they keep you interested because they contrast (and decidedly so) in color, texture and flavor. If a separate dish like a steaming cup of coffee, to go with the cake and home made ice cream they have distinctive color and flavor; if an ingredient, they offer contrast to the food they accompany.

Here is one pick up, to go at the beginning of the meal or along with the salad course, to provide attractive color and interesting texture, and fascinating flavor.

DEVELOPED EGGS WITH
BRAZIL NUTS

6 hard cooked eggs
1/4 cup mayonnaise
1 teaspoon mixed mustard
1/2 teaspoon onion juice
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
Pepper
1/2 cup chopped Brazil nuts

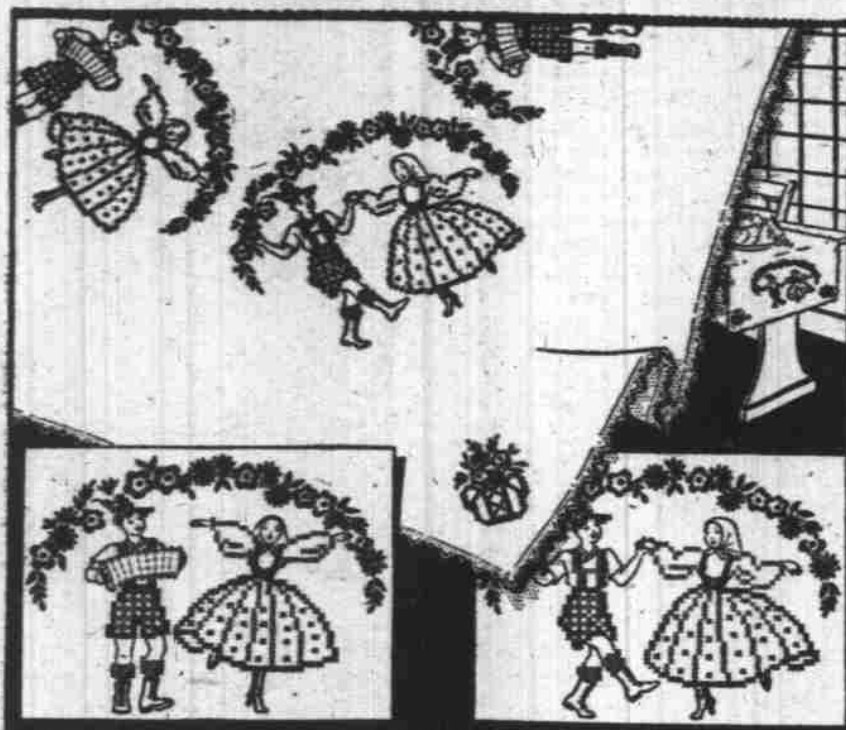
Shell eggs, cut in halves and remove yolks carefully. Mash yolks thoroughly, add mayonnaise, seasonings and one-fourth cup of chopped nuts. Mix well and re-fill shells with this mixture. Sprinkle with remaining nuts and serve on a bed of parsley or other green as a first course or with a salad.

Then here is a dressing that's a pick up for vegetable salads. Something to provide little unexpected chewy bits in your salad, something to make it attractive to see, before it ever touches the lips. Makes you just know you'll like the salad.

STUFFED OLIVE DRESSING

1 teaspoon salt
1 teaspoon dry mustard
1 teaspoon granulated sugar
1 teaspoon paprika
1/4 teaspoon cayenne pepper
2 tablespoons catsup
1 cup oil
1/4 cup vinegar
1 3-oz. bottle stuffed olives, sliced

Mix all the dry ingredients and the catsup together. Beat well with a hand beater or an electric beater at high speed, then add the oil one tablespoonful at a time, beating well after each addition. Add vinegar gradually, beating all the while. Add the olives and chill. Makes about 1 1/2 cups dressing, and is delicious on romaine or lettuce salad.

MAXINE BUREN—Women's Editor—
Peasant Motifs

The peasant note spells smartness in linens today. These figures in simple stitches will add color to accessories and offer pleasant hours in their embroidery. Pattern 1743 contains a transfer pattern of 4 motifs 7 1/4 x 9 1/4 inches, 4 motifs 3 x 3 1/4 inches, 4 motifs 2 x 2 1/4 inches; illustrations of stitches; materials required; color schemes.

Mr. Steuermagel Honored
On Birthday

The 95th birthday of Mr. Henry Steuermagel will be celebrated on Sunday at 1193 North 5th street from 1 until 5 o'clock. Friends have been asked to call between these hours.

A special invitation has been issued to members of the Daughters of Veterans, the ladies of the Relief Corps and Sons of Veterans. Mr. Steuermagel is one of the last two Civil war veterans in Salem.

The Laurel guild of the Knight Memorial church met at the home of Mrs. Joseph Land Wednesday night. Assisting hostesses were Mrs. Lorene Griffith, Mrs. Arthur Fisk, Mrs. Jessie McCune and Mrs. Roy Harland.

Mrs. Paul Van Scoy is entertaining at luncheon in honor of a group of Corvallis matrons this afternoon at Godfrey's. An afternoon of cards will follow at the apartment of Mrs. Van Scoy at the Royal Court.

All Rebekahs are invited to attend the mother-daughter no-host luncheon which will be held by the members of the Three Links club at the IOOF hall today at 1 o'clock.

Mrs. Richard Cartwright has left for Berkeley, Calif., to spend the next month visiting with her son-in-law and daughter, Mr. and Mrs. Chester A. Smith.

The Salem Council of church women will hold their all-day meeting at the First Christian church on Friday, May 20.

Mrs. Glenn Wilbur, Miss Rosemary Snyder, Miss Irma Bolander and Miss Frances Officer motored to Portland last night to see Helen Hayes in "Victoria Regina."

Mrs. George Swafford of Oregon City is visiting with her son-in-law and daughter, Mr. and Mrs. Homer H. Smith, Jr., for several days.

Mrs. Paul Hendricks and Mrs. Wayne Loder were among those attending the matinee performance of Helen Hayes in "Victoria Regina" Wednesday.

Mrs. F. F. Smith of Hood River is the house guest this week of her brother-in-law and sister, Mr. and Mrs. Rex Sanford.

DALLAS—The regular meeting of the Women's Missionary society of the First Presbyterian church was held at the home of Mrs. Robert Kutch Tuesday afternoon, when plans were made for the work of the society for the next few months.

Mrs. Walter Duff, Jr., gave an interesting talk on missionary work among the Spanish speaking people in the United States and in the Latin-American countries. Mrs. Wilson gave a short talk on "Stewardship."

A pleasant tea hour followed. The tea table was covered with a lace cloth and centered with an attractive arrangement of spring flowers. Mrs. Cornwall of Corvallis, Mrs. Virgil McPherson and Mrs. A. M. Larson were guests. The next meeting will be held at the country home of Mrs. L. W. Plummer Tuesday afternoon, June 14.

In the Valley Social Realm

JEFFERSON—Miss Jessie Hart, bride-elect of Lacey L. Tannehill, whose marriage will be an event of May 15, was honor guest at a bridal shower Monday night for which Mrs. J. H. Cochran, Mrs. Charles Hart, Jr., Mrs. W. D. Barnes and Mrs. Bob Harris were hostesses in the Odd Fellows hall. The decorative color scheme of pink and white made the room attractive. Gifts were displayed on a table under a white umbrella with streamers attached.

Mrs. F. V. Martin, Mrs. Raymond Arnold, Miss Jessie Hart and Mrs. Leo Smith received contest prizes.

Refreshments were served in the dining room to Mesdames Raymond Arnold, Leon Boyer, Clinton Hart, Oliver Stephenson, Dixon Vose, Paul Fryrear, F. V. Martin, K. S. Thurston, Charles Hart, sr., Paul Smith, Keithel Hart, M. A. Hutchings, Paul McKee, Miss Dorothy Ammon, Miss Madeline Martin, Mrs. Weldon Looney, Mrs. Norris Looney, Mrs. Nelson of Salem, Mrs. Ezra Hart, Mrs. Leo Smith of Albany, the honor guest, Miss Hart, and the hostesses.

Mrs. and Mrs. Jones left Monday for their home in Klamath Falls. Mrs. Jones has been visiting her parents, Mr. and Mrs. W. H. Sherman and other relatives. H. Sherman and other relatives.

WOODBURN—St. Mary's Episcopal guild met Tuesday afternoon at the home of Mrs. J. F. Lacey with Mrs. L. R. Kallack presiding. Mrs. Frank Wolfe led the devotionals. Refreshments were served by the hostess, assisted by Mrs. E. C. Hovenden and Mrs. Henry Miller.

The next meeting will be held at the home of Mrs. H. M. Austin Tuesday, May 24.

JEFFERSON—Miss Addie Libby entertained with a 7 o'clock dinner Sunday evening at her home on Third street, honoring Mr. and Mrs. Norval H. Jones of Klamath Falls. Covers were placed for the honor guests and Mr. and Mrs. Charles Prime and Miss Edith Libby of Salem; Mrs. W. H. Sherman, Mrs. Blanche Libby, Mr. and Mrs. J. T. Jones, Mrs. Grace Thurston, Mr. and Mrs. Harley Libby, Cecil Libby, W. L. Jones and the hostess.

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MT. ANGEL—The St. Ann's Altar society card party, given in the St. Mary's auditorium Tuesday night, was well attended. Eighteen tables were in play, eleven of "500" and seven of bridge. High score prizes in "500" went to Mrs. R. J. Berning, Jacob Berchold, and Mrs. Marc Wampach. In bridge Mrs. Gene Hoffer and Mrs. R. J. Welton were high.

ORCHARD HEIGHTS—Members of the Orchard Heights Woman's club will hold a silver tea Thursday afternoon, May 12, at which all women from this community or elsewhere will be cordially welcomed. Mrs. Charles Ray will be hostess for the affair at her home on the Orchard Heights road.

DALLAS—The monthly meeting of the Women's Missionary society of the First Christian church was held in the church parlors Wednesday afternoon. The meeting was in charge of Mrs. G. C. Dornhecker, president.

Election of officers for the new year resulted: Mrs. G. C. Dornhecker, president; Mrs. W. W. Poyfarr, vice-president; Mrs. A. N. Newbill, secretary; Mrs. Varum Shreve, treasurer; Mrs. George Curtis, secretary of literature.

The program, in charge of Mrs. Virgil McPherson, included papers on "Animism" by Mrs. Elmer Ray; "Zoroastrianism" by Mrs. W. H. A. Peterson and Mrs. Elmer Ray and a paper on "Judaism" by Mrs. Joy Robbins.

Hostesses for the afternoon were Mrs. W. H. Effenberger, Mrs. Gayman, Mrs. C. Olmstead, Mrs. V. L. Jones and Mrs. C. V. Bird.

SILVERTON—The engagement of Miss Donna Storassli, daughter of Mr. and Mrs. Oscar Storassli to Howard Skinner of West Linn has been announced. Many affairs are being planned in her honor.

KEIZER—Mr. and Mrs. Harry Pearcy had as their house guests over Mother's day Judge and Mrs. R. W. Masters of Roseburg and Mr. and Mrs. K. M. Johnson of Portland.

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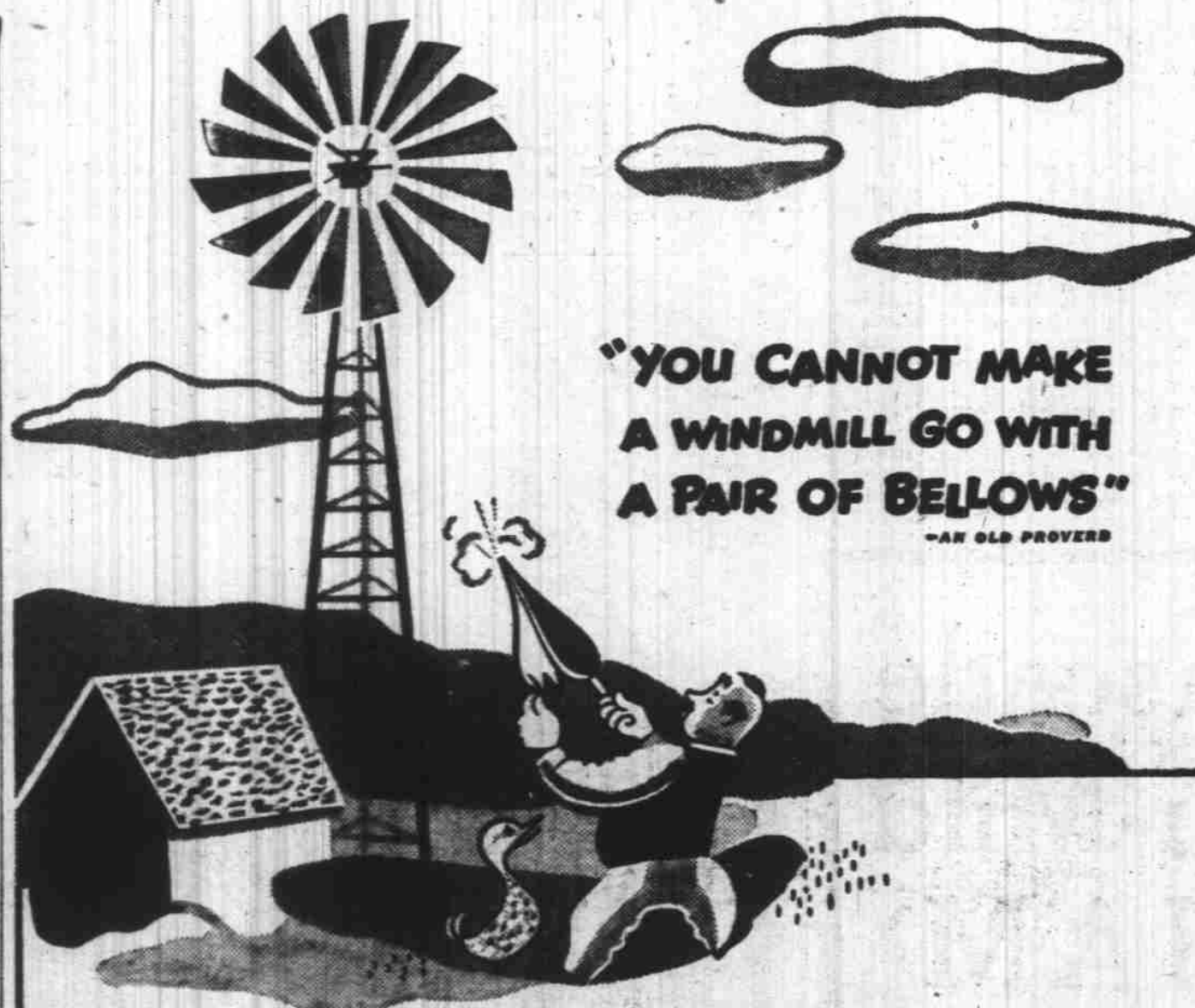
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